

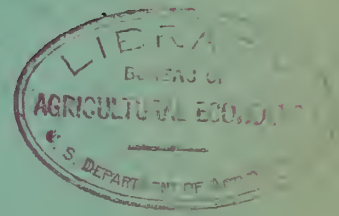
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UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service

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**SUGGESTED OUTLINE FOR SPECIFICATIONS
FOR
PURCHASING PROCESSED FRUITS AND VEGETABLES**



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Washington, D. C.
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EXHIBIT TO THE REPORT OF THE
COMMISSIONER OF THE GENERAL LAND OFFICE

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SUGGESTED OUTLINE
FOR
SPECIFICATIONS FOR PURCHASING PROCESSED FRUITS AND VEGETABLES

Members of organizations to whom is entrusted the task of formulating specifications used in procuring supplies for their respective institutions and agencies have found this suggested outline a helpful guide in prudent planning and buying. The need for a complete and proper purchasing specification cannot be overestimated. Ever-changing market situations emphasize the importance of standardized requirements for purchasing on a competitive basis. The many requirements of various purchasing agencies differ, but the basic provisions are similar.

Since the first issue of this outline many U. S. standards for grades of processed fruits and vegetables have been revised, and continuous factory inspection on a voluntary basis is now being conducted in more than a score of plants.

We believe this suggested outline will satisfy a definite demand of those persons who desire a guide in their food procurement operations. Organizations that desire further specific details for developing their specifications should write to the Agricultural Marketing Service, Washington, D. C.

I. DESCRIPTION OF PRODUCT

The group of processed fruits and vegetables considered in this outline includes the commodities which have been preserved by canning, dehydration, and freezing. The grade or quality is one of the most important considerations in any specification. After selecting the grade to meet your particular requirements, describe the product further by additional requirements which may be appropriate.

A. Grades

General descriptions of the United States Standards for Grades of processed foods are:

U. S. GRADE A or U. S. FANCY processed foods are the best quality packed. The vegetables and fruits are very carefully selected as to size, color, and maturity. Incidentally, not a large proportion of these products will be found in this grade.

U. S. GRADE B or U. S. EXTRA STANDARD vegetables are usually more mature than those in Grade A. Fruits in this grade (U. S. GRADE B or U. S. CHOICE) are not so uniform in color, size, or maturity as those in Grade A. This grade is very satisfactory for general household and institutional purposes.

U. S. GRADE C or U. S. STANDARD fruits and vegetables are good wholesome products. A large percentage of all processed foods is found in this grade. The raw products used in this grade may not be so carefully selected as to size, color, and maturity as in the higher grades. Products of this grade should sell at lower prices than products of the higher grades, but for many commodities the food is just as nutritious.

(In the interest of brevity it is suggested that the grade name only be shown. It is not necessary to write a detailed description of the above grades.)

B. Style

If more than one style of a product is available, specify the style desired. "Cream-style" canned corn and "whole-grain style" canned corn are examples of a product packed in more than one form.

C. Type

If more than one type of product is available, specify the type desired. The term "type" is used to differentiate between the varietal characteristics of a commodity. Early and Sweet (or sugar) peas are different types of peas, and Red Sour and Sweet cherries are distinct types of cherries.

D. Size and Kind of Containers

Indicate size of containers to be furnished. Indicate kind of containers to be furnished; i.e., cans (plain or enamel-lined cans), glass containers, or packaging such as paper cartons or wood boxes.

E. Drained Weight

If the commodity is one commonly packed in brine or sirup, specify the minimum drained weight desired.

F. Count or Size

Specify the range of count of pieces desired for commodities in which count is important. "Range of count" is suggested, for it is seldom practicable to designate a specific number of pieces for each can. Variations incident to commercial canning are almost unavoidable. Some commodities are sold by size. For example, the size of peas, Lima beans, and mushrooms should be specified.

G. Packing Medium

If fruit packed in sirup is desired, specify sirup density, such as "extra heavy sirup" or "heavy sirup"; if fruit packed in water is desired, designate as "water pack."

H. Examples

The following are illustrations of descriptions which may be used in a specification:

- If you desire the best grade of canned all green asparagus spears of medium size in No. 2 cans, your specification for this item would properly read:

ASPARAGUS, all green - U. S. GRADE A or U. S. FANCY
No. 2 cans
Minimum drained weight - 12-1/2 ounces
Range of count - 34 to 50 spears to the can

If you decide that your needs for canned yellow clingstone peaches require halves of good color, reasonably uniform in size and symmetry, and with reasonably tender texture, packed in heavy sirup, in glass jars, your specification might read:

PEACHES, yellow cling, halves - U. S. GRADE B or
U. S. CHOICE

No. 2-1/2 glass jars
Minimum drained weight - 19-1/4 ounces
Range of count - 7 to 9 halves
Heavy sirup (19° to 24° Brix)

If you decide that your requirements for soup or for stewing purposes are such that you do not need canned whole tomatoes or tomatoes in large pieces nor tomatoes of high red color, U. S. GRADE C or U. S. STANDARD will probably be satisfactory. Your specification for this grade in No. 10 cans would properly read:

TOMATOES - U. S. GRADE C or U. S. STANDARD

No. 10 cans

Drained weight need not be indicated in a specification for this commodity, as drained weight is specified as a factor of each grade in the "United States Standards for Grades of Canned Tomatoes."

II. COMMODITIES, GRADES, AND GENERAL REQUIREMENTS

A detailed description of each processed product may be developed to meet the particular requirements of any consumers' cooperative or other type of purchasing agency.

For the purpose of this list the term "canned" applies to products preserved in tin or glass containers.

* The grades which are marked with an asterisk are suggested grades for institutional purchases which will satisfactorily fill the needs of most agencies.

COMMODITY AND GRADES AVAILABLE	SPECIFICATION SHOULD INCLUDE
APPLES - canned	:
	: Grade
*U. S. Grade A or U. S. Fancy	: Minimum drained weight
U. S. Grade C or U. S. Standard	: Size and kind of containers
APPLES - dried	:
	:
U. S. Grade A or U. S. Fancy	: Grade
*U. S. Grade B or U. S. Extra Choice	: Style (sliced or quartered)
U. S. Grade C or U. S. Standard	: Size and kind of packaging
APPLE JUICE - canned	:
	: Grade
*U. S. Grade A or U. S. Fancy	: Style (clarified or unclarified)
U. S. Grade C or U. S. Standard	: Size and kind of container
APPLESAUCE - canned	:
	:
*U. S. Grade A (Fancy)	: Grade
U. S. Grade C (Standard)	: Size and kind of container
APRICOTS - canned	:
	:
U. S. Grade A or U. S. Fancy	: Grade
*U. S. Grade B or U. S. Choice	: Style (whole or halves)
U. S. Grade C or U. S. Standard	: Minimum drained weight
U. S. Grade D (Seconds)	: Range of count
U. S. Grade E (Water Pack grade)	: Sirup density
*U. S. Grade F (Solid Pack-Pie)	: Size and kind of container
APRICOTS - dried	:
	:
U. S. Grade A	:
*U. S. Grade B	: Grade
U. S. Grade C	: Size of dried apricots
U. S. Grade D (Slabs)	: Size and kind of packaging

ASPARAGUS - canned	: Grade
	: Type (culturally bleached or all green)
*U. S. Grade A or U. S. Fancy	: Style (spears, tips, points, cuts, or bottom cuts)
*U. S. Grade C or U. S. Standard	: Range of count if spears are desired
	: Size and kind of container
BEANS, Dry - canned (Red kidney, so-called "baked beans," etc.)	: Grade
	: Style (in tomato or plain sauce, with or without pork) if "baked beans" are desired
*U. S. Grade A (Fancy)	: Size and kind of container
U. S. Grade C (Standard)	
BEANS, Lima - canned	: Grade
	: Size (No. 1, 2, 3, or 4)
U. S. Grade A (Fancy)	: Size and kind of container
*U. S. Grade B (Extra Standard)	
U. S. Grade C (Standard)	
BEANS, Lima - frozen	: Grade
	: Size (No. 1, 2, 3, or 4)
U. S. Grade A or U. S. Fancy	: Size and kind of packaging
*U. S. Grade B or U. S. Choice	
U. S. Grade C or U. S. Standard	
BEANS, Snap - canned	: Grade
	: Color (green or wax)
	: Style (whole, cut, or shoestring)
U. S. Grade A (Fancy)	: Size (No. 1, 2, 3, 4, 5, or 6)
*U. S. Grade B (Extra Standard)	: Minimum drained weight
U. S. Grade C (Standard)	: Size and kind of container
BEEETS - canned	: Grade
	: Style (whole, sliced, diced, quartered, shoestring, or cut)
*U. S. Grade A or U. S. Fancy	: Range of count (if packed whole)
*U. S. Grade C or U. S. Standard	: Minimum drained weight
	: Size and kind of container
BLACKBERRIES - canned	: Grade
	: Type of pack, if "Heavy Pack" (not less than 80 ounces drained weight in No. 10 cans)
U. S. Grade A or U. S. Fancy	: is desired
*U. S. Grade B or U. S. Choice	: Sirup density
U. S. Grade C or U. S. Standard	: Minimum drained weight
U. S. Grade D (Seconds)	: Size and kind of container
*U. S. Grade E (Water grade or Pie Pack)	
CARROTS - canned	: Grade
	: Style (whole, sliced, diced, quartered, shoestring, or cut)
*U. S. Grade A or U. S. Fancy	: Minimum drained weight
U. S. Grade C or U. S. Standard	: Size and kind of container

CHERRIES, Red Sour Pitted - canned	: Grade
	: Sirup density, if sirup pack is
	: desired
*U. S. Grade A or U. S. Fancy	: Minimum drained weight
U. S. Grade C or U. S. Standard	: Size and kind of container
CHERRIES, Sweet - canned	: Grade
	: Type (light sweet or dark sweet)
	: Style (pitted or unpitted)
U. S. Grade A or U. S. Fancy	: Range of count, if unpitted are
*U. S. Grade B or U. S. Choice	: desired
U. S. Grade C or U. S. Standard	: Sirup density
U. S. Grade D (Seconds)	: Minimum drained weight
U. S. Grade E (Water grade or Pie Pack)	: Type of pack, if "Heavy Pack Pie"
	: (not less than 86 ounces
	: drained weight in No. 10 cans)
	: is desired
	: Size and kind of container
CORN - canned	: Grade
U. S. Grade A (Fancy)	: Style (cream or whole-grain)
*U. S. Grade B (Extra Standard)	: Color (golden or white)
U. S. Grade C (Standard)	: Size and kind of container
FIGS, Kadota - canned	: Grade
U. S. Grade A or U. S. Fancy	: Sirup density
U. S. Grade A Split or U. S. Fancy Split	: Range of count
*U. S. Grade B or U. S. Choice	: Minimum drained weight
U. S. Grade B Split or U. S. Choice Split	: Size and kind of container
U. S. Grade D (Seconds)	
FRUIT COCKTAIL - canned	: Grade
	: Sirup density
*U. S. Grade A or U. S. Fancy	: Minimum drained weight
U. S. Grade B or U. S. Choice	: Size and kind of container
GRAPEFRUIT - canned	: Grade
U. S. Grade A (Fancy)	: Style (whole segments or broken)
*U. S. Grade B (Choice)	: Sirup density
U. S. Broken (Broken)	: Size and kind of container
GRAPEFRUIT JUICE - canned	: Grade
	: Sweetened or unsweetened
*U. S. Grade A (Fancy)	
U. S. Grade C (Standard)	: Size and kind of container

MUSHROOMS - canned	:	Grade
	:	Style (whole, button, sliced, or stems and pieces)
*U. S. Grade A or U. S. Fancy	:	Size (No. 0, 1, 2, 3, 4, or 5), if whole or button
U. S. Grade C or U. S. Standard	:	Minimum drained weight
	:	Size and kind of container
OLIVE - canned	:	
	:	
*U. S. Grade A (Fancy)	:	Grade
U. S. Grade C (Standard)	:	Size and kind of container
OLIVES, Ripe - canned	:	
	:	Grade
*U. S. Grade A or U. S. Fancy	:	Type (dark ripe or green ripe)
U. S. Grade B or U. S. Choice	:	Size (count range)
U. S. Grade C or U. S. Standard	:	Size and kind of container
ORANGE JUICE - canned	:	
	:	Grade
*U. S. Grade A or U. S. Fancy	:	Sweetened or unsweetened
U. S. Grade C or U. S. Standard	:	Size and kind of container
PEACHES - canned	:	
	:	Grade
U. S. Grade A or U. S. Fancy	:	Type (clingstone or freestone)
*U. S. Grade B or U. S. Choice	:	Style (halved, quartered, sliced, or whole)
U. S. Grade C or U. S. Standard	:	
U. S. Grade D (Seconds)	:	Range of count
U. S. Grade E (Water Pack grade)	:	Sirup density
*U. S. Grade F (Solid Pack Pie)	:	Size and kind of container
PEANUT BUTTER - canned	:	
	:	Grade
	:	Finish (fine, medium, or coarse)
*U. S. Grade A or U. S. Fancy	:	Color (light or heavy roast)
U. S. Grade C or U. S. Standard	:	Size and kind of container
PEARS - canned	:	
	:	Grade
	:	Variety (Bartlett, Kieffer, or other)
U. S. Grade A or U. S. Fancy	:	Style (halved, quartered, sliced, or whole)
*U. S. Grade B or U. S. Choice	:	
U. S. Grade C or U. S. Standard	:	Range of count
U. S. Grade D (Seconds)	:	Sirup density
U. S. Grade E (Water Pack grade)	:	Minimum drained weight
*U. S. Grade F (Solid Pack Pie)	:	Size and kind of container
PEAS - canned	:	
	:	Grade
U. S. Grade A or U. S. Fancy	:	Type (early or sweet)
*U. S. Grade B or U. S. Extra Standard	:	Size (No. 1, 2, 3, 4, 5, 6, or 7)
U. S. Grade C or U. S. Standard	:	Size and kind of container

PEAS - frozen	:
	: Grade
U. S. Grade A or U. S. Fancy	: Size (No. 1, 2, 3, 4, 5, 6,
*U. S. Grade B or U. S. Extra	: or 7)
Standard	: Size and kind of container
PEAS, Black-eye - canned fresh	:
	:
*U. S. Grade A or U. S. Fancy	: Grade
U. S. Grade C or U. S. Standard	: Size and kind of container
PIMIENTOS - canned	:
	:
U. S. Grade A (Fancy)	:
*U. S. Grade A (Fancy) Pieces	: Grade
U. S. Grade C (Standard)	: Style (whole or pieces)
U. S. Grade C (Standard) Pieces	: Size and kind of container
PLUMS - canned	: Grade
	: Variety (Fresh Italian Prunes,
	: Greengage Plums, Yellow Egg
*U. S. Grade A or U. S. Fancy	: Plums)
*U. S. Grade B or U. S. Choice	: Style (whole or halves)
U. S. Grade C or U. S. Standard	: Range of count, if whole is
U. S. Grade D (Seconds)	: desired
U. S. Grade E (Water grade or Pie	: Sirup density
Pack)	: Minimum drained weight
	: Size and kind of container
PRUNES - dried	: Grade
	: Type (French, Italian, or other
	: varieties)
U. S. Grade A or U. S. Fancy	: Size range (20/30, 30/40, 40/50
*U. S. Grade B or U. S. Choice	: count, etc.)
U. S. Grade C or U. S. Standard	: Size and kind of container
PUMPKIN (AND SQUASH) - canned	:
	:
*U. S. Grade A (Fancy)	: Grade
U. S. Grade C (Standard)	: Size and kind of container
RED RASPBERRIES - canned	:
	:
U. S. Grade A or U. S. Fancy	:
*U. S. Grade B or U. S. Choice	:
U. S. Grade C or U. S. Standard	: Grade
U. S. Grade D (Seconds)	: Sirup density
U. S. Grade E (Water grade or Pie	: Minimum drained weight
Pack)	: Size and kind of container
SAUERKRAUT - canned, barreled, or	:
bulk	:
	: Grade
*U. S. Grade A	: Style (shredded or chopped)
U. S. Grade C	: Size and kind of container

SPINACH (AND OTHER GREENS) - canned	:	
	:	Grade
*U. S. Grade A or U. S. Fancy	:	Minimum drained weight
U. S. Grade C or U. S. Standard	:	Size and kind of container
SUCCOTASH - canned	:	
	:	
*U. S. Grade A (Fancy)	:	
U. S. Grade B (Extra Standard)	:	Grade
U. S. Grade C (Standard)	:	Size and kind of container
SWEETPOTATOES - canned	:	Grade
	:	Type (vacuum pack, dry pack, or sirup pack)
*U. S. Grade A (Fancy)	:	Style (whole, pieces, or mashed)
U. S. Grade C (Standard)	:	Size and kind of container
TOMATOES - canned	:	
	:	
U. S. Grade A (Whole)	:	
U. S. Grade A or U. S. Fancy	:	Grade
*U. S. Grade B or U. S. Extra Standard	:	Minimum drained weight need not be specified
*U. S. Grade C or U. S. Standard	:	Size and kind of container
TOMATO CATSUP - canned or bottled	:	
	:	
*U. S. Grade A or U. S. Fancy	:	Grade
U. S. Grade C or U. S. Standard	:	Size and kind of container
TOMATO JUICE - canned or bottled	:	
	:	
*U. S. Grade A (Fancy)	:	Grade
U. S. Grade C (Standard)	:	Size and kind of container
TOMATO PULP - canned	:	
	:	Grade
*U. S. Grade A (Fancy)	:	Specific Gravity
U. S. Grade C (Standard)	:	Size and kind of container

III. DETAILED SUGGESTIONS FOR OTHER PROVISIONS

In preparing a purchase specification for processed fruits and vegetables the purchaser is faced with the problem of individual requirements and the subject matter to be covered. Suggestions as to other basic provisions should be followed so that the ultimate result is delivery of a product that meets the requirements of the buyer. Assurances of receiving satisfactory delivery may be attained by stipulations in specifications, invitations for bids, or contracts regarding inspection, guarantees, responsibility for merchandise tendered, and payments.

A. Bid Samples

Some purchasing departments require that bidders submit samples of the merchandise they propose to deliver prior to the opening of the bids. If specifications or invitations for bids stipulate the grade of the product desired, together with other descriptive information, it should be unnecessary to have samples submitted with bids. U. S. Department of Agriculture certificates of grade covering lots proposed for delivery or covering merchandise inspected in a plant operating under continuous factory inspection may be accepted in lieu of bid samples.

If bid samples are required, they should be furnished as required in the purchaser's specifications or invitation for bids. The following suggestions might be applicable to bid samples:

Bid samples should be delivered to the purchaser as designated in the "Invitation for Bids" prior to the date the proposals are to be opened. Samples arriving during or after the date set for the opening of bids or failure to submit samples when required should disqualify the bid.

At least two bid samples should be submitted by each bidder at bidder's expense. One sample should be cut and the other should be retained by the purchaser, if the bid sample opened is found to be acceptable. The retained sample should be cut if the delivery does not comply with specifications. If requested, samples of unsuccessful bidders should be returned to the bidder at his expense.

Each sample should be plainly marked with the related item number, name of product, name of bidder, and other pertinent information. A list of samples being sent should accompany the bid; a carbon copy of this list should be enclosed in the package containing bid samples. Unless such lists are properly filled out, unaccepted samples should not be returned but should be disposed of in such manner as is deemed advisable. If samples of more than one class of merchandise are packed in a single package, each class of samples should be wrapped and marked separately or should be placed in separate compartments and distinctly marked.

Cases containing bid samples should be plainly marked "samples," with the name of the bidder in the upper left-hand corner, and should be addressed to the purchasing agency. All charges for transportation of samples, including cartage, should be prepaid by the bidder, and no package of samples should be accepted unless all charges have been prepaid.

Proposals should not be enclosed in the package containing bid samples. Envelopes containing bids should be sealed and marked in the upper left-hand corner with the name and address of the bidder and should be addressed to the purchasing agency. The date and hour of opening of the bids should also be shown.

B. Final Inspection of Deliveries

Inspection at destination by a qualified person to determine whether or not delivery conforms with requirements of the specification should entail little difficulty. The contractor may provide that the vendor be required to submit U. S. Department of Agriculture certificate of grade to substantiate his claim of the grade offered.

1. U. S. Department of Agriculture certificates of grade may be used as evidence of good delivery, provided the certificates bear a date not more than 60 days prior to date of delivery and satisfactory evidence indicates that the identical lot originally graded is the lot delivered.

Ordinarily the identity of a delivery may be established by the following evidence:

- a. If delivered merchandise bears embossed code marks identical with those on goods originally graded.
- b. If certificates of grade are accompanied by certificates of loading or other evidence denoting subsequent shipment of lots covered by certificates of grade.

With satisfactory evidence indicating that the goods are those from which samples were originally drawn and graded, inspection at destination should not be necessary.

Merchandise bearing the Agricultural Marketing Service shield which denotes that the grade has been certified and that the product has been packed under continuous inspection need not be subjected to further inspection.

In the event a question arises as to whether delivery has been made from the lot originally graded or if there is evidence that substitution has been attempted, the purchaser may submit samples to the Agricultural Marketing Service of the United States Department of Agriculture. Expense incident to grading for these reasons should be borne by the contractor in the event the Agricultural Marketing Service finds that the delivery does not meet the grade requirements of the specification; otherwise, such expenses should be for the account of the receiving agency.

2. Bid Samples. If a bid is awarded on the strength of bid samples and the delivery does not comply with specification, the retained bid samples may be cut by the purchaser as a further check. Purchasers who wish to ascertain the quality of bid samples or the quality of samples from delivered merchandise may specify that samples are subject to inspection by the Agricultural Marketing Service of the U. S. Department of Agriculture. The cost of inspection of bid samples should be borne by the bidders, and all costs incident to the inspection of samples from deliveries should be borne by the contractor.
3. Drained weights should be determined after draining the respective commodities as outlined in the U. S. standards for grades of these products. Drained weights of commodities in which unavoidable variations in drained weights occur should be averaged, provided the drained weight is not more than 10 percent below that required in the specification. If the delivery is satisfactory in all respects except that the drained weight requirement is not met, the merchandise may be accepted at the option of the purchaser, provided:
 - a. The contractor agrees that a proportionate deduction for the deficiency shall be made in settlement, or
 - b. The contractor agrees to furnish additional merchandise to compensate for the deficiency.

C. Acceptance or Rejection of Merchandise

Final inspection and acceptance or rejection of the merchandise should be made as provided in specifications or invitations for bids. This final inspection should be conclusive except for latent defects, fraud, or such gross mistakes as amount to fraud. Notice of acceptance or rejection should be made as promptly as practicable, but failure to inspect and accept or reject merchandise should not impose liability on the purchaser for merchandise that is not in accordance with the specifications.

D. Contractor's Responsibility

1. Guarantees for swells. A contractor should guarantee merchandise against swells for a period of 12 months after delivery. The term "swells" refers to flippers, springers, hard swells, or to cans out of condition for any reason whatsoever.
2. Delivery and Rejected Merchandise. The contractor should be responsible for merchandise until delivery at designated point. The contractor should bear all risk on rejected merchandise after notice of rejection. Where final inspection is at point of origin but delivery by contractor is at some other point, the contractor's responsibility should continue until delivery is accomplished.
3. Delays. If the contractor refuses or fails to make deliveries of the merchandise within the time specified, or any extension of time, the purchaser may terminate the right of the contractor to proceed with deliveries or the portion of the delivery on which there has been a delay. The purchaser may wish to reserve the right to purchase similar merchandise in the open market or secure the manufacture and delivery of the merchandise by contract or otherwise. The contractor would be liable for any excess cost to the purchaser unless the delay is due to unforeseen causes beyond the control and without the fault or negligence of the contractor, including, but not restricted to, acts of God or of the public enemy, fires, floods, epidemics, quarantine restrictions, strikes, freight embargoes, and unusually severe weather. Excess costs occasioned by delays caused by sub-contractors should be at the expense of the contractor.

The contractor should be obligated to notify the purchaser in writing, within a stipulated number of days from the beginning of such delay, of the causes of delay.

E. Reservations

If, in the judgment of the purchaser, his interests require it, the right should be reserved to reject any and all bids, to waive technical defects, and to accept or reject any part of any bid. If, in the opinion of the purchaser, there has been a failure to perform faithfully any of the contract stipulations or a willful attempt to impose upon the purchaser articles inferior to those required under the contract, the right should be reserved to declare any contractor in default. It should be understood and agreed that when a contractor has been declared in default the purchaser may purchase during the remainder of the contract period the articles covered by the contract without furnishing the defaulting contractor an order therefor and that any excess cost over the original contract price will be charged to the defaulting contractor.

F. Payments and Discounts

The contractor should be paid for accepted merchandise at the prices, less discounts, stipulated in properly certified invoices or vouchers. Unless otherwise specified, payments should be made for partial deliveries accepted by the purchaser when payment for the amount due is warranted or when payment would equal or exceed 50 percent of the total amount of the contract.

When discounts are quoted for payment within a specified time, it should be understood and agreed that the discount period begins with the date of acceptance of material and submission of properly certified invoices or vouchers.

U. S. STANDARDS FOR GRADES OF PROCESSED FRUITS AND VEGETABLES

Copies of the U. S. standards for grades of the following commodities may be obtained without charge upon request to the Agricultural Marketing Service.

<u>Commodity</u>	<u>Effective Date*</u>
Apple Juice, canned	February 15, 1941
Apples, canned	July 1, 1940
Apples, dried	January 15, 1940
Apple Sauce, canned	January 25, 1934
Apricots, canned	February 1, 1941
Apricots, dried	May 1, 1941
Asparagus, canned	September 15, 1941
Beans, Dry, canned	January 10, 1934
Beans, Lima, canned	September 1, 1936
Beans, Lima, frozen	September 15, 1939
Beans, Snap, canned	February 23, 1933
Beets, canned	October 1, 1941
Blackberries, canned	May 15, 1940
Carrots, canned	July 1, 1940
Cherries, Red Sour Pitted, canned	July 15, 1941
Cherries, Sweet, canned	May 15, 1940
Corn, Cream-Style, canned	November 22, 1932
Corn, Whole-Grain, canned	November 22, 1932
Figs, Kadota, canned	March 1, 1941
Fruit Cocktail, canned	February 1, 1941
Grapefruit, canned	February 21, 1934
Grapefruit Juice, canned	October 1, 1939
Mushrooms, canned	May 15, 1941
Okra, canned	October 18, 1933
Olives, Ripe, canned	March 1, 1941
Orange Juice, canned	January 15, 1941
Peaches, Yellow Clingstone, canned	July 15, 1940
Peaches, Freestone, canned	July 1, 1940
Peanut Butter	January 9, 1941
Pears, canned	May 15, 1941
Peas, canned	May 1, 1941
Peas, frozen	May 25, 1939
Peas, Black-Eye, canned fresh	April 10, 1939
Pimientos, canned	October 6, 1933
Plums (including Italian Prunes), canned	July 1, 1940
Prunes, dried	April 5, 1941
Pumpkin (and Squash), canned	May 15, 1934
Red Raspberries, canned	May 15, 1940
Sauerkraut, canned	February 8, 1933
Sauerkraut, barreled or bulk	May 27, 1935
Spinach, canned	February 10, 1933
Succotash, canned	April 11, 1932
Sweetpotatoes, canned	August 1, 1934
Tomatoes, canned	April 1, 1941
Tomato Catsup, canned or bottled	April 15, 1941
Tomato Juice, canned or bottled	January 25, 1934
Tomato Pulp, canned	January 25, 1934

* Subject to change without notice.

